

This Page Is Inserted by IFW Operations
and is not a part of the Official Record

BEST AVAILABLE IMAGES

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images may include (but are not limited to):

- BLACK BORDERS
- TEXT CUT OFF AT TOP, BOTTOM OR SIDES
- FADED TEXT
- ILLEGIBLE TEXT
- SKEWED/SLANTED IMAGES
- COLORED PHOTOS
- BLACK OR VERY BLACK AND WHITE DARK PHOTOS
- GRAY SCALE DOCUMENTS

IMAGES ARE BEST AVAILABLE COPY.

**As rescanning documents *will not* correct images,
please do not report the images to the
Image Problem Mailbox.**

FIG. 1A

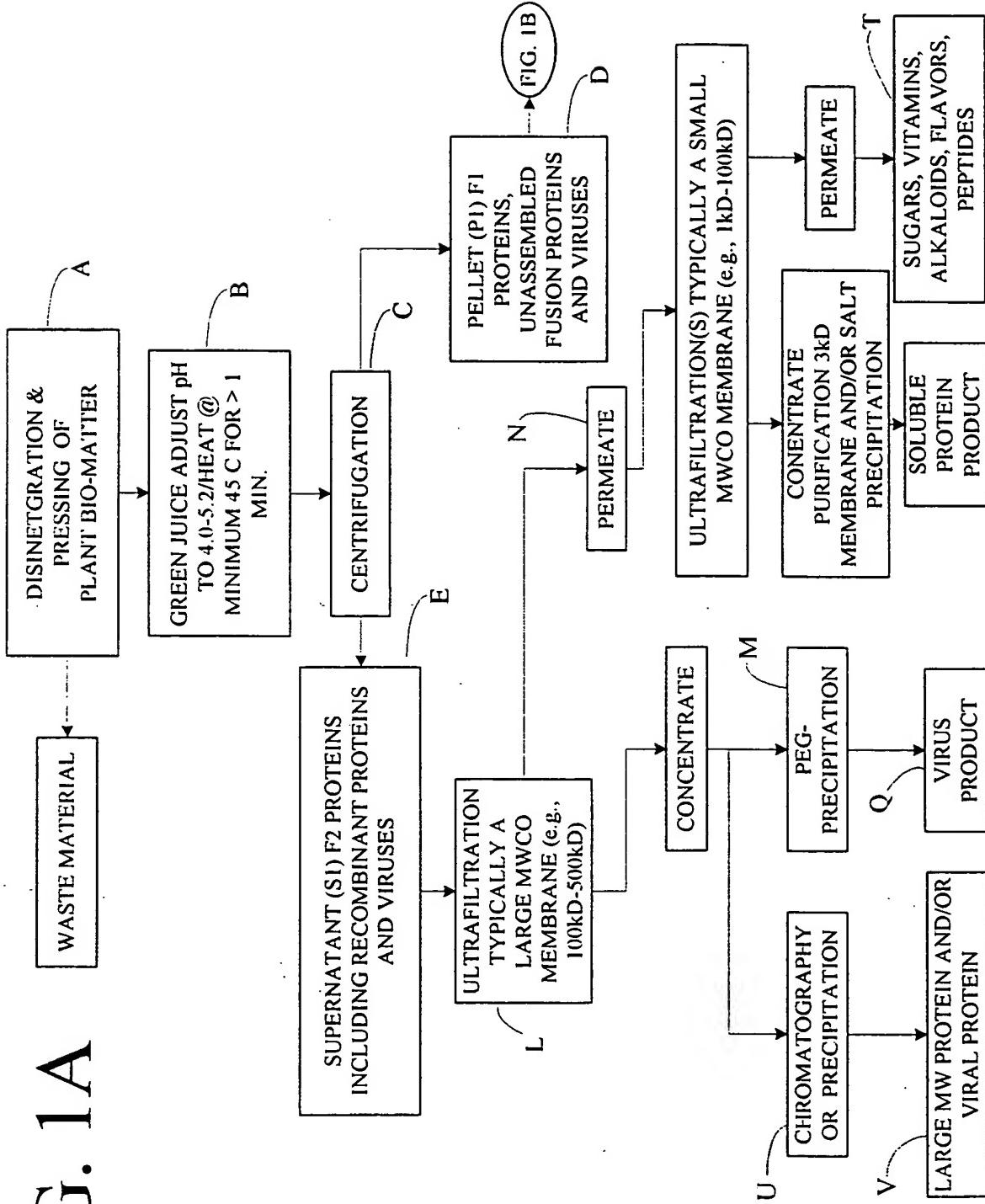


FIG. 1B

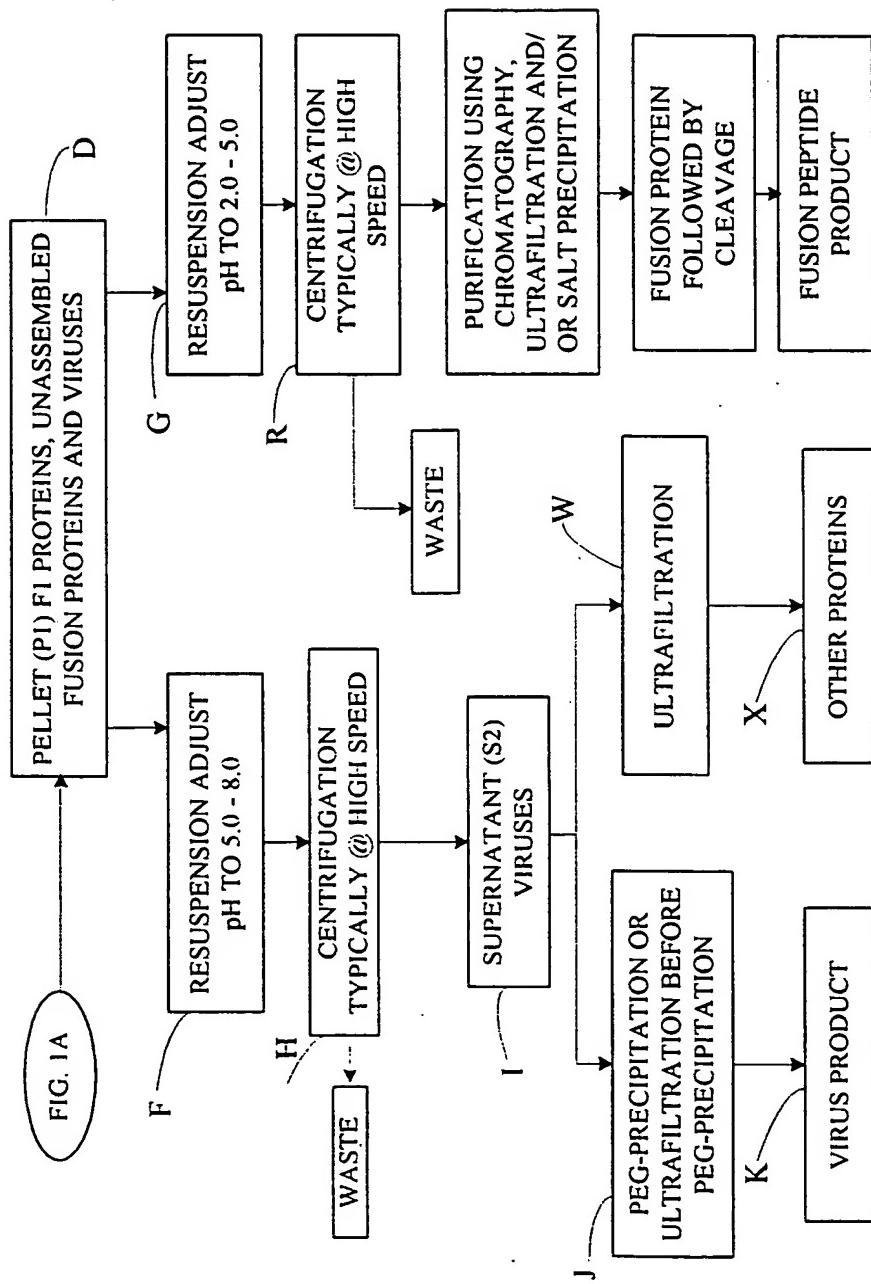


FIG. 2

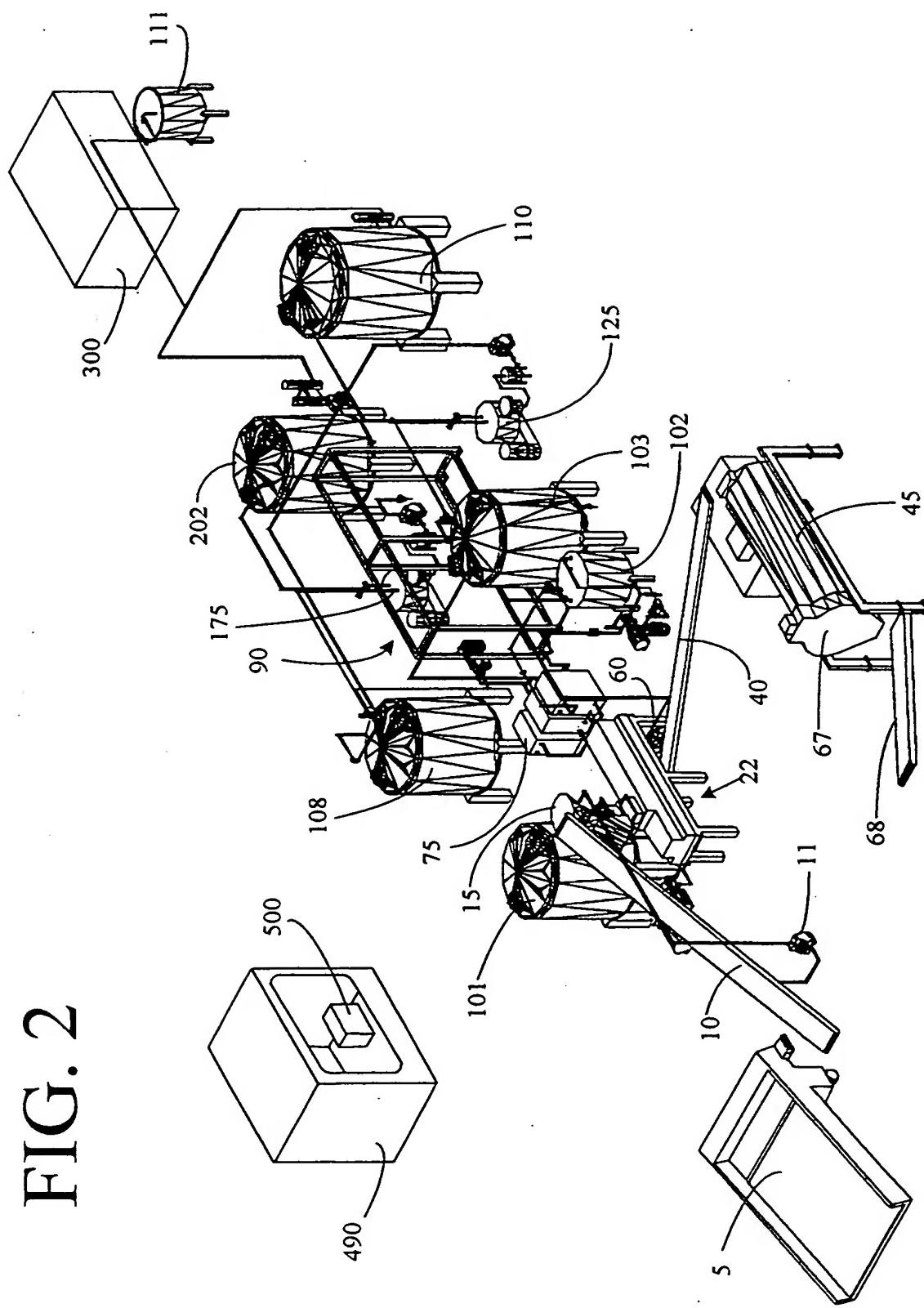


FIG. 3

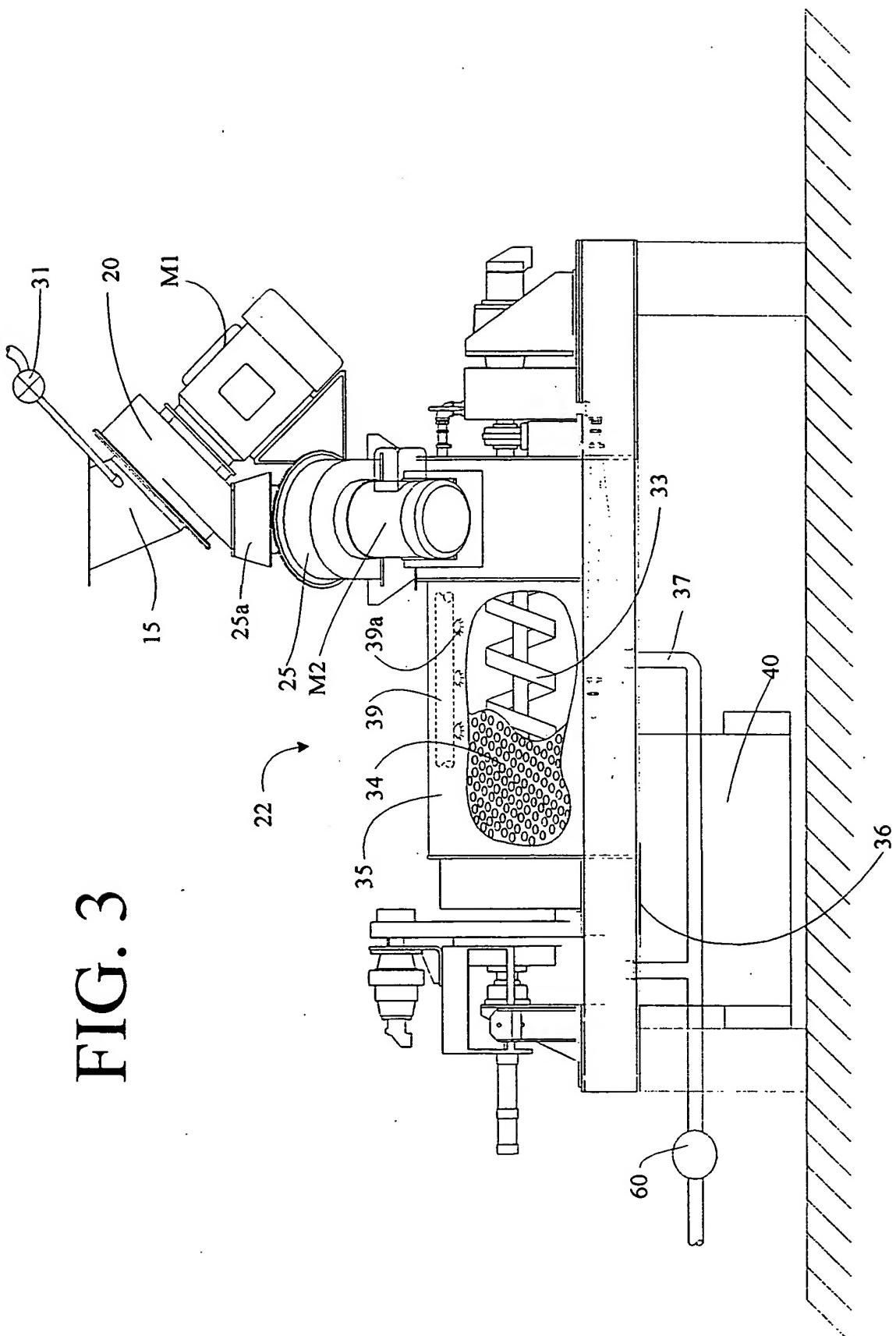


FIG. 4

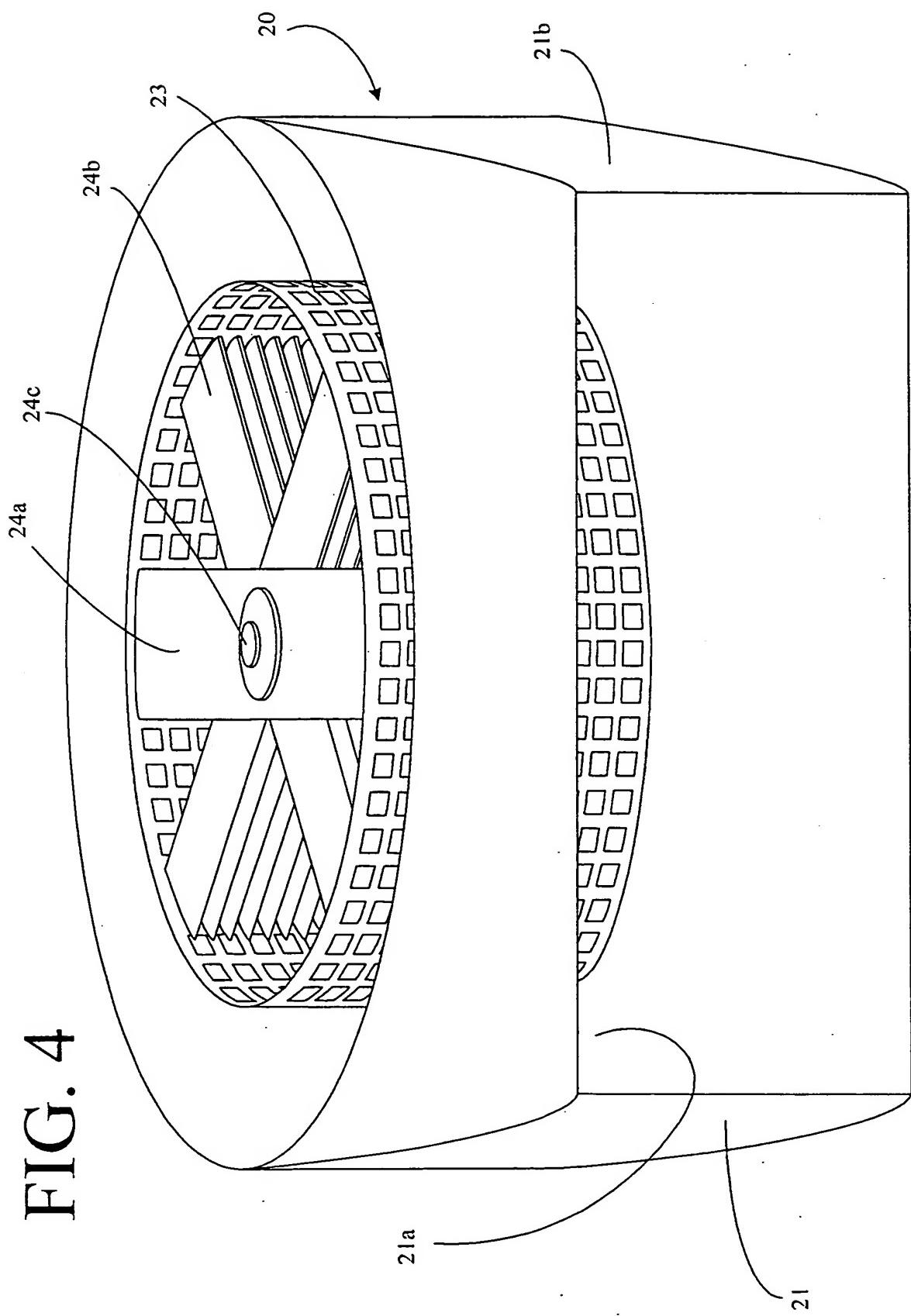


FIG. 5

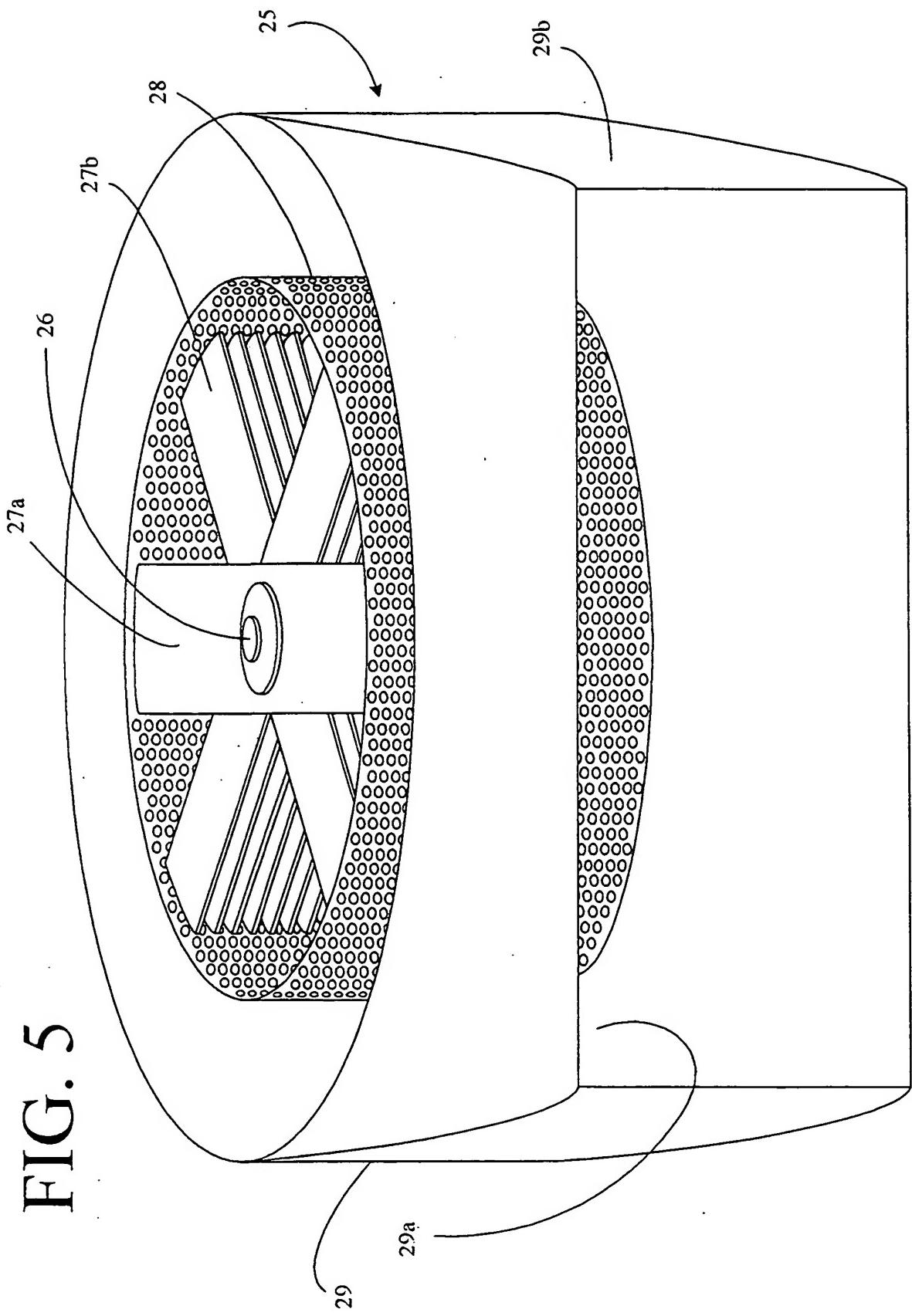


FIG. 6

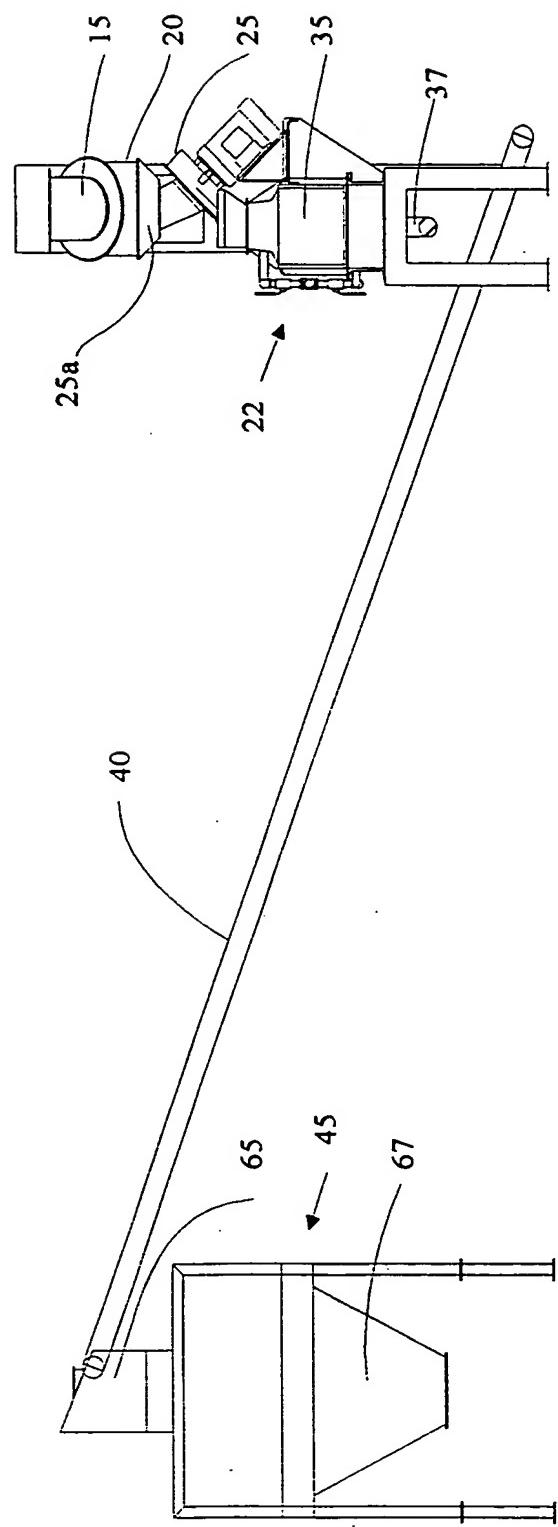


FIG. 7

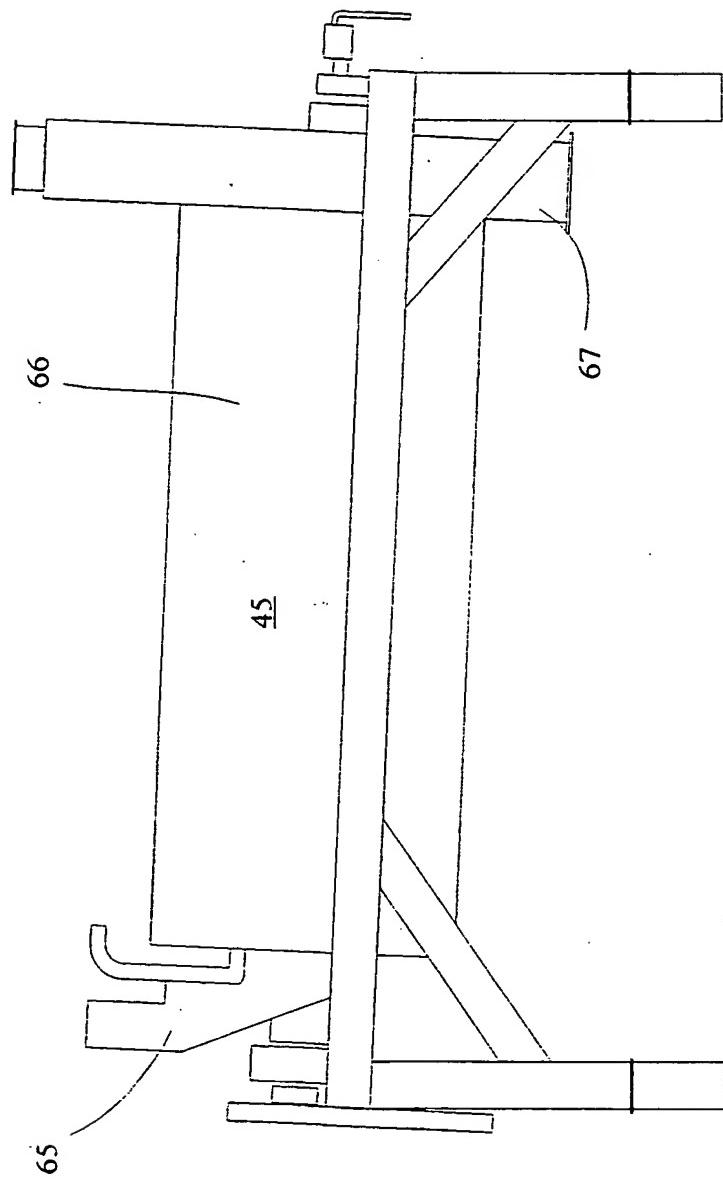


FIG. 8

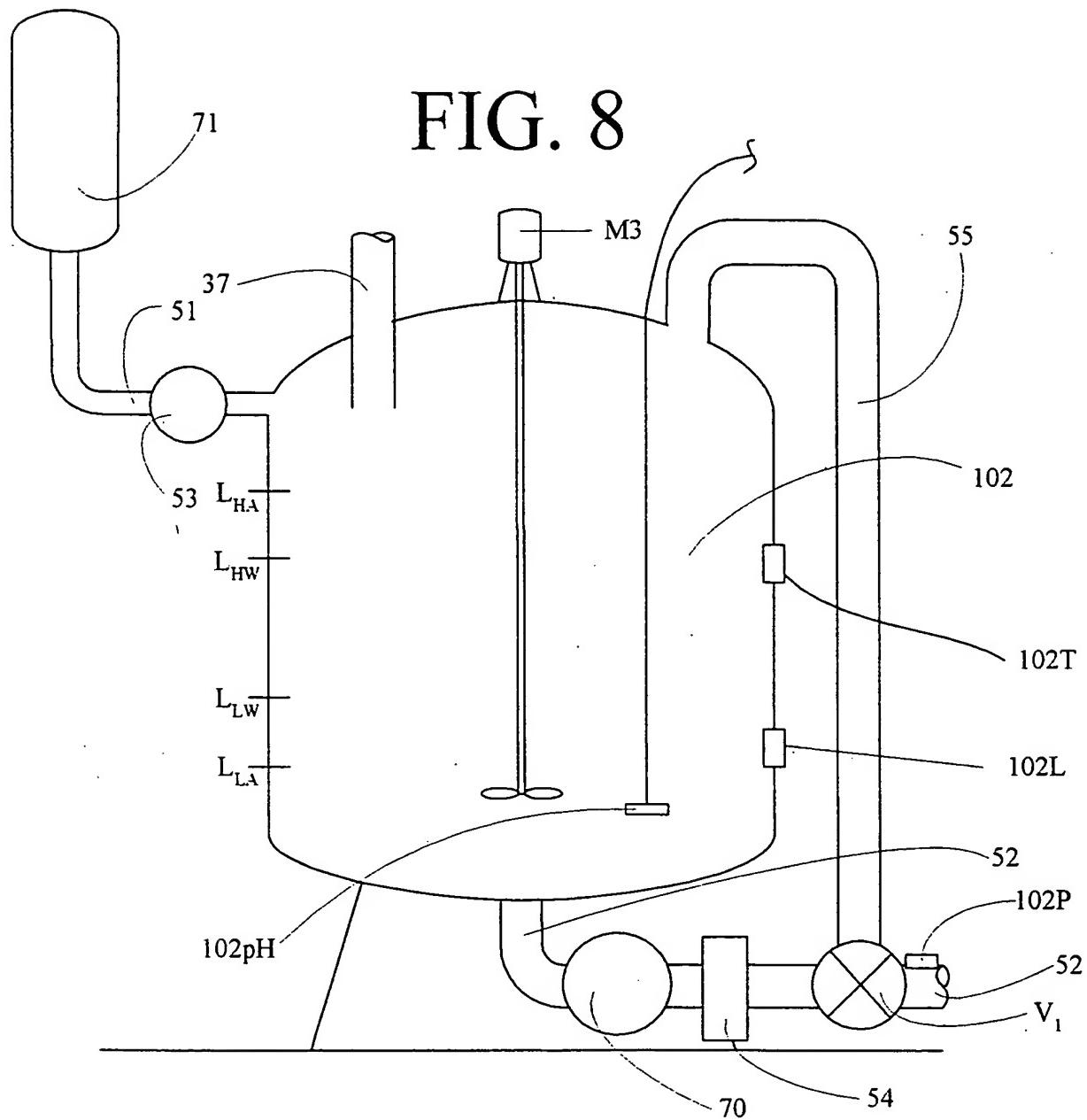


FIG. 9

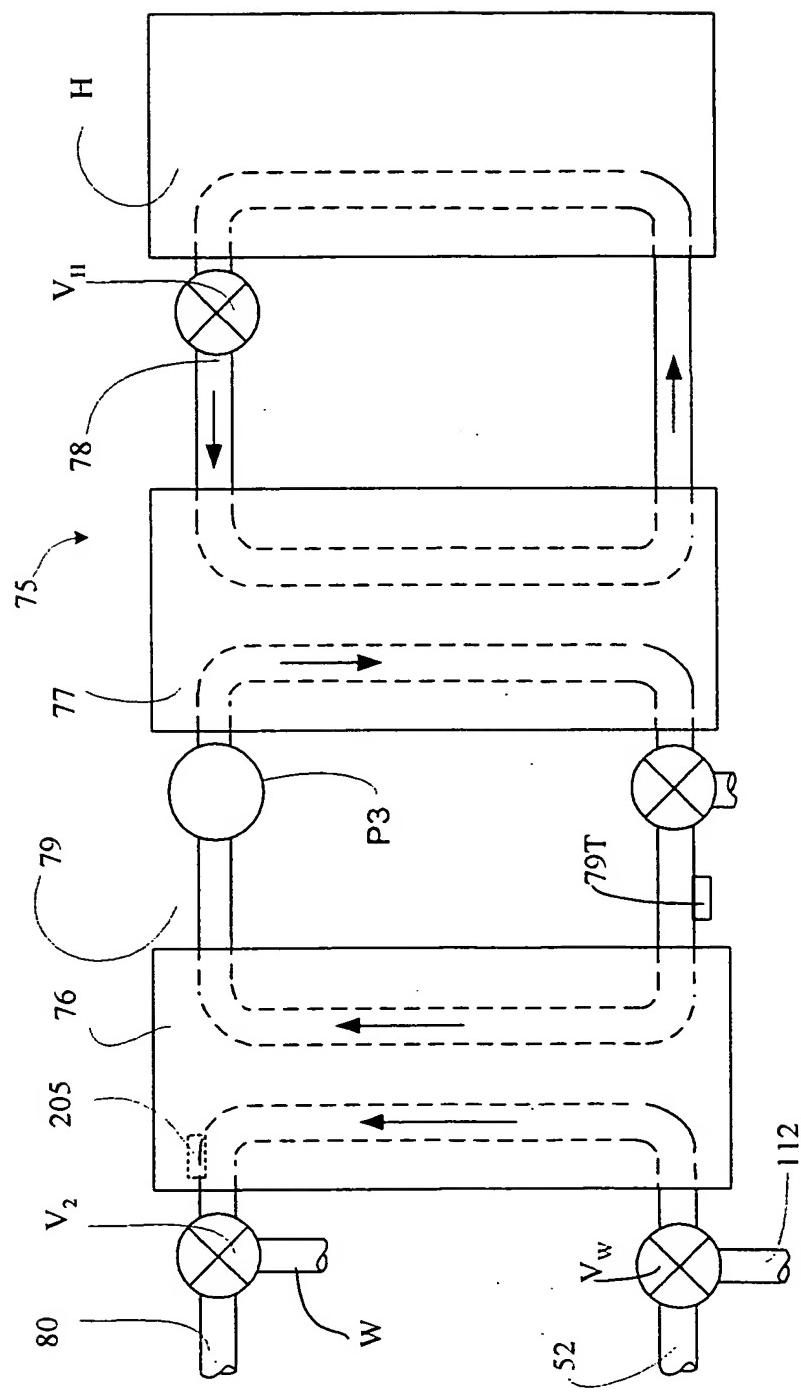


FIG. 10

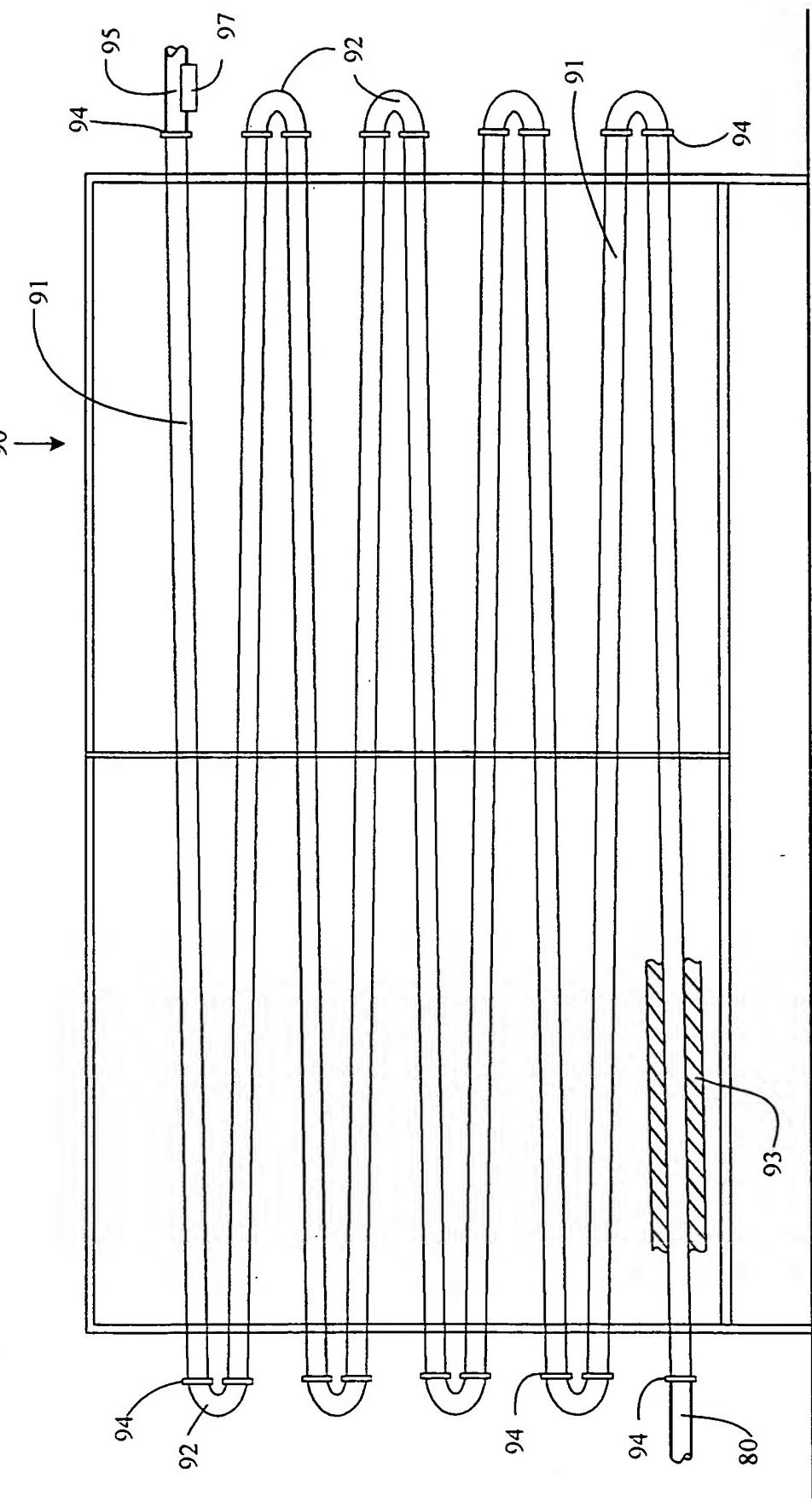


FIG. 11

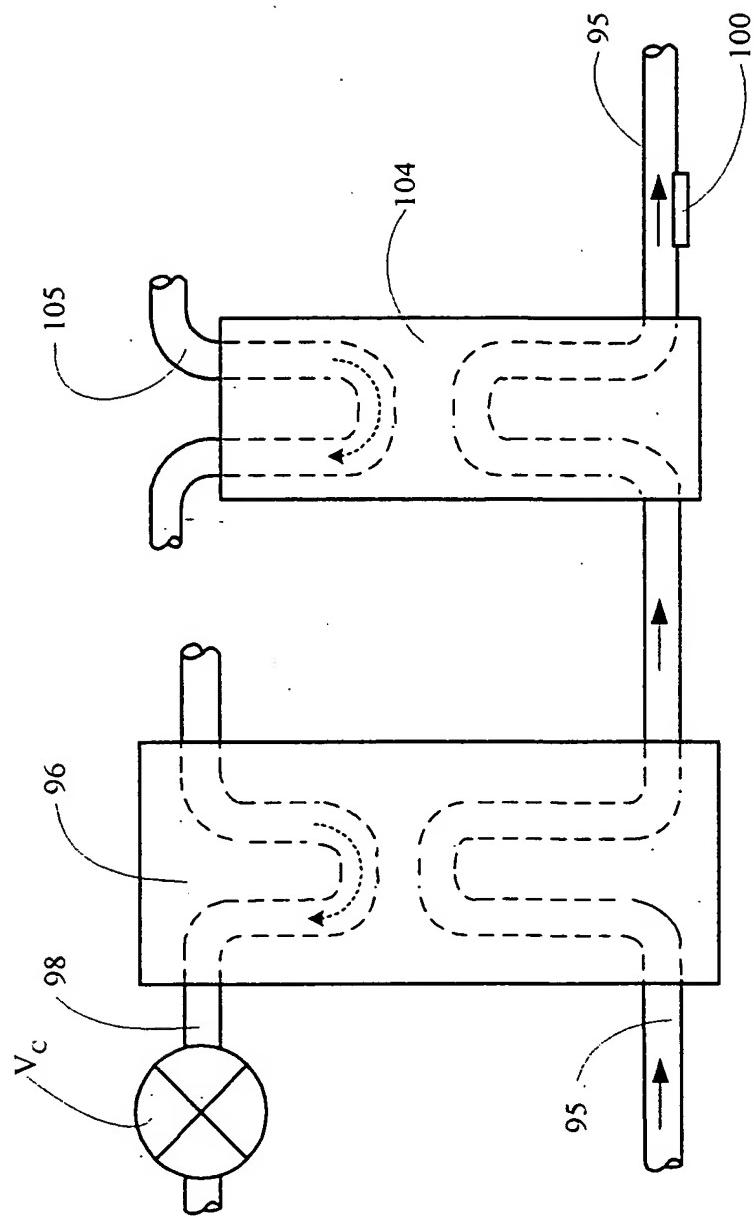


FIG. 12

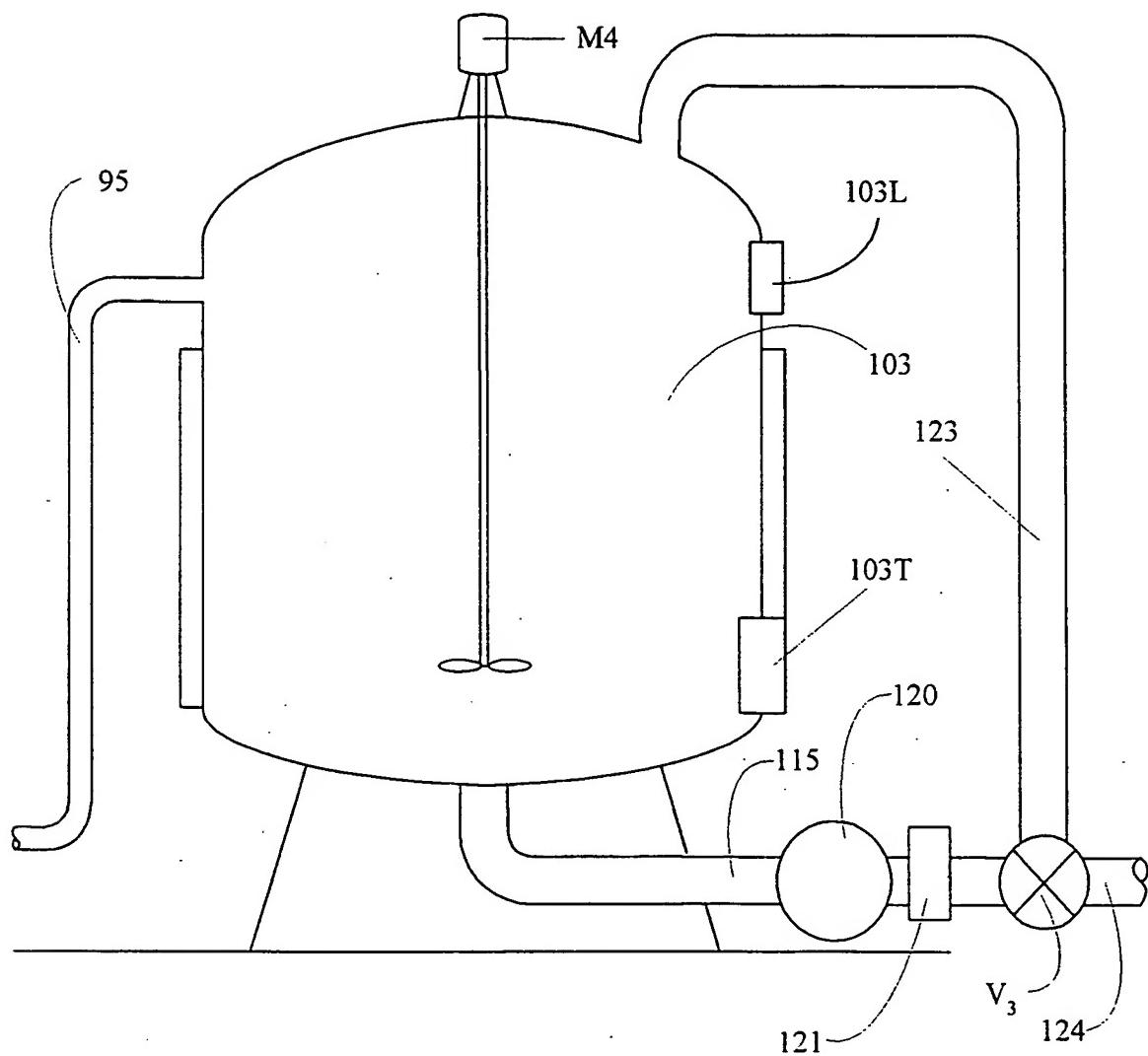


FIG. 13

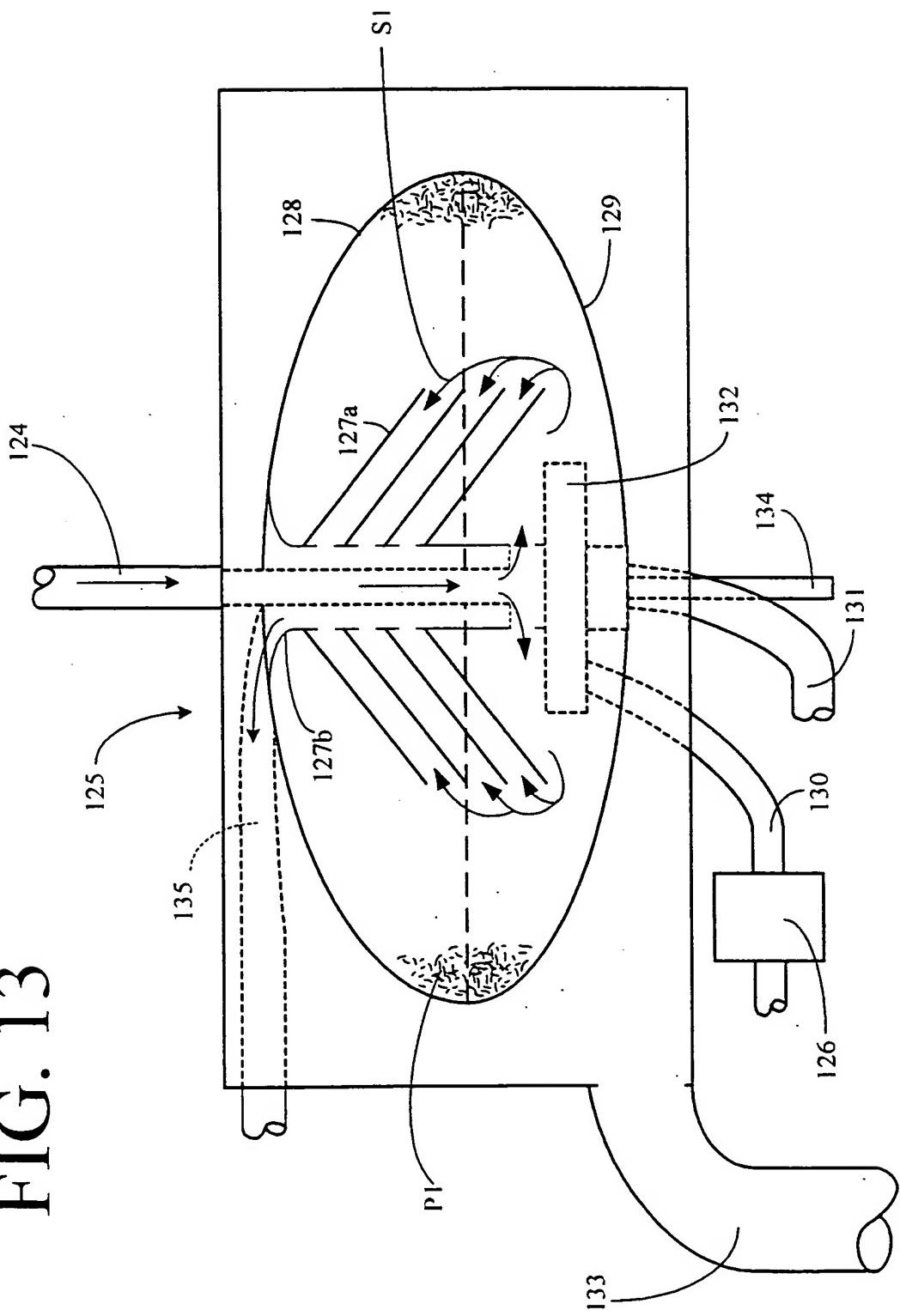


FIG. 14

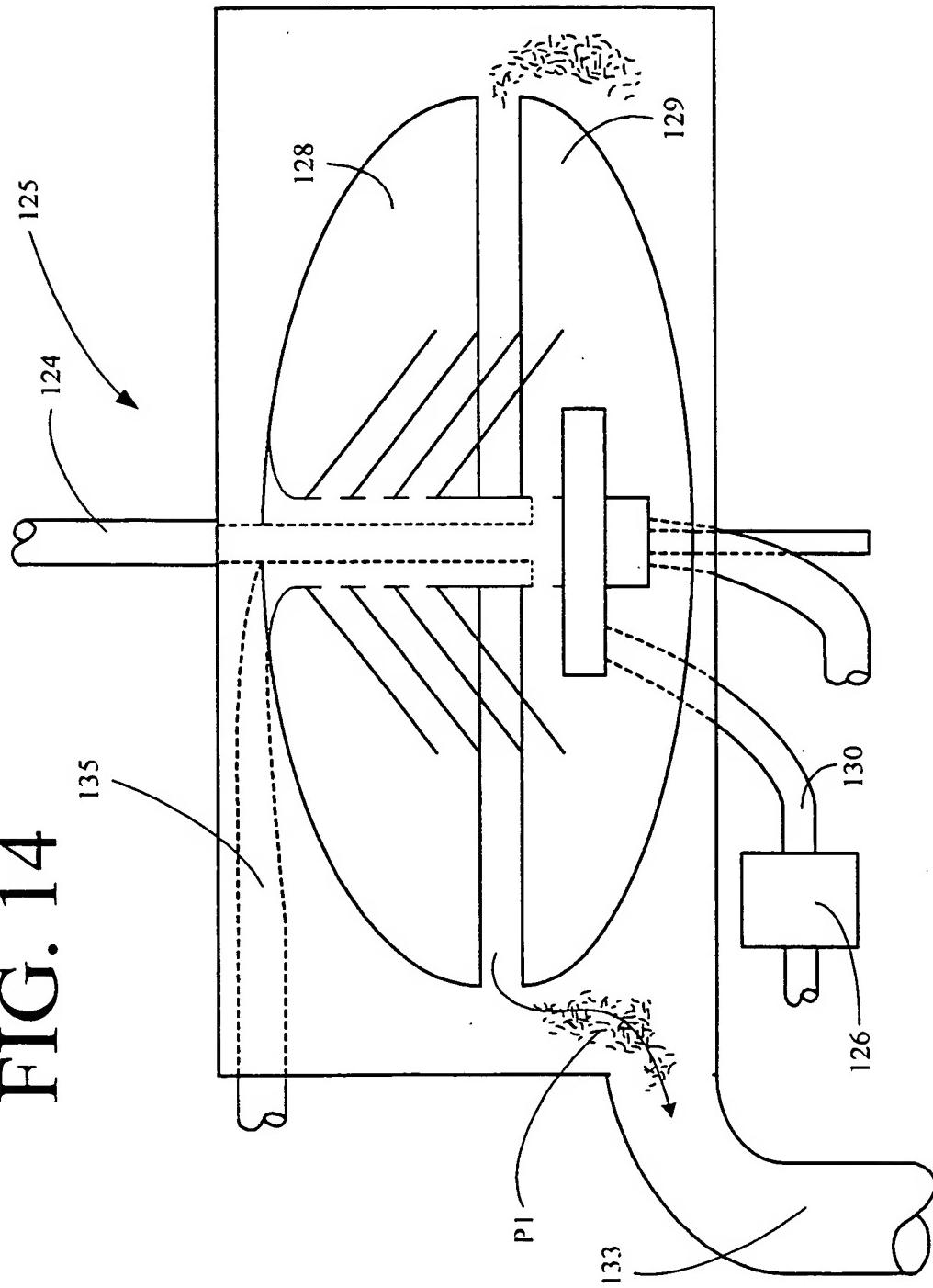


FIG. 15

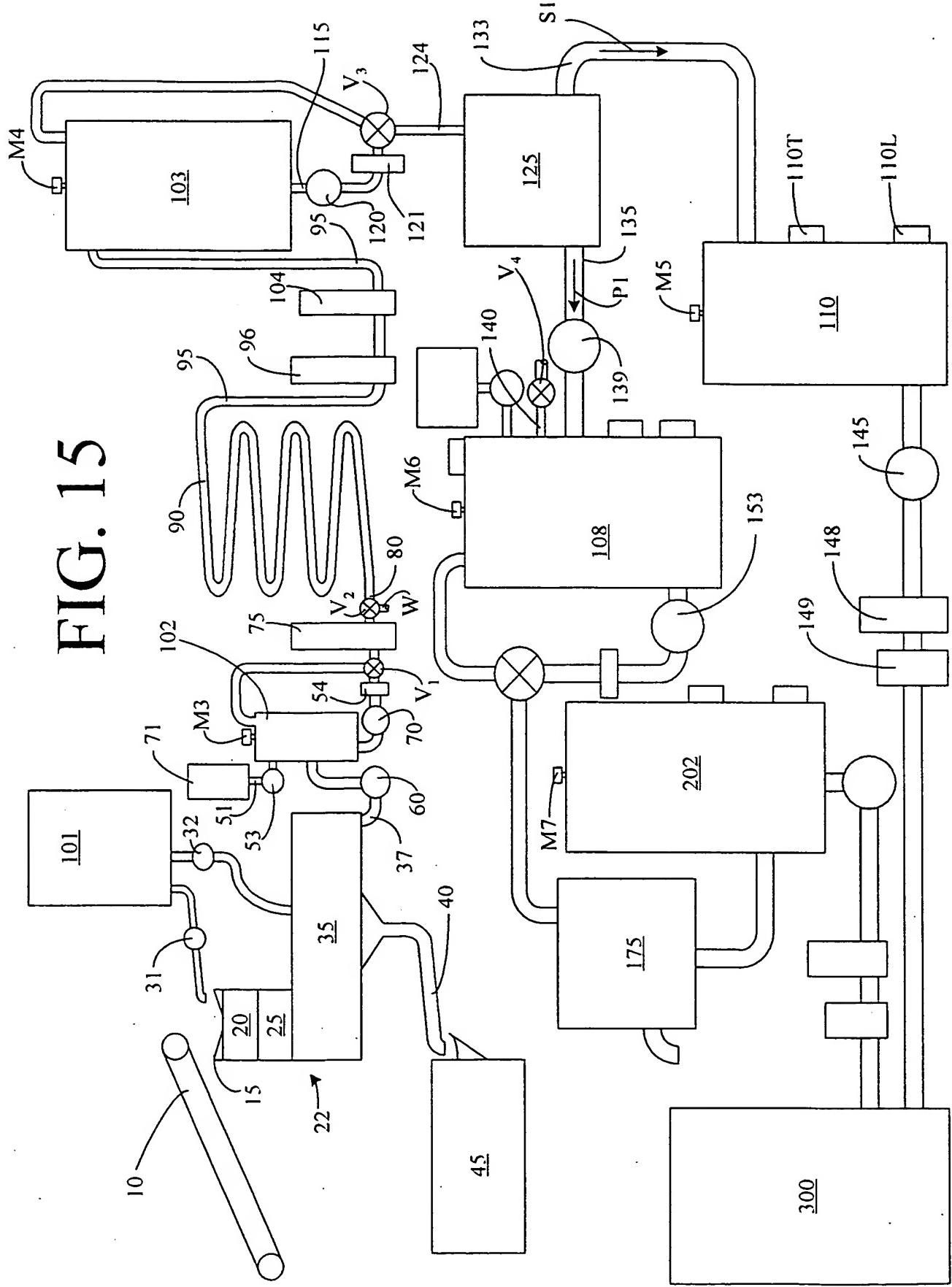


FIG. 16

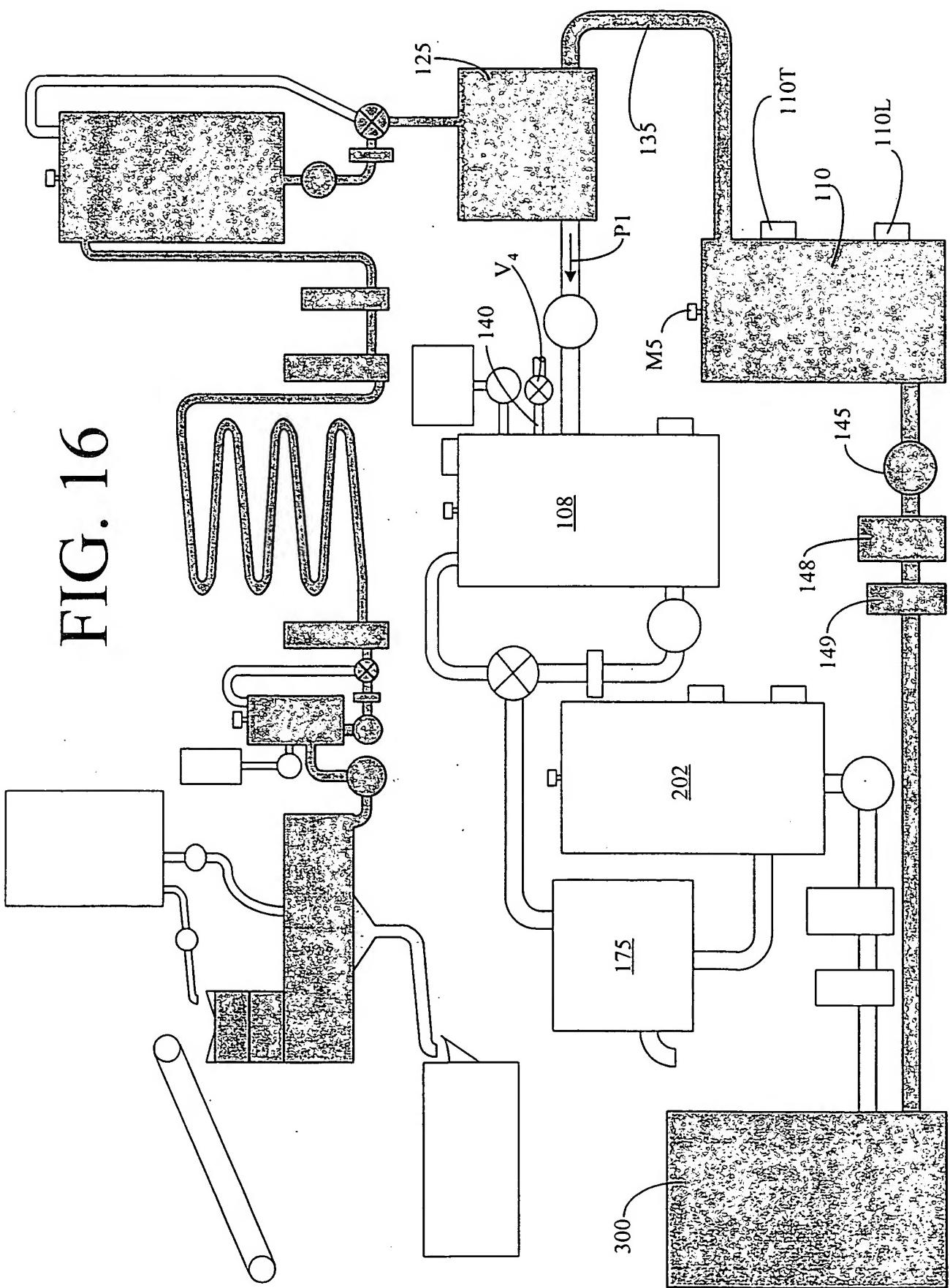


FIG. 17

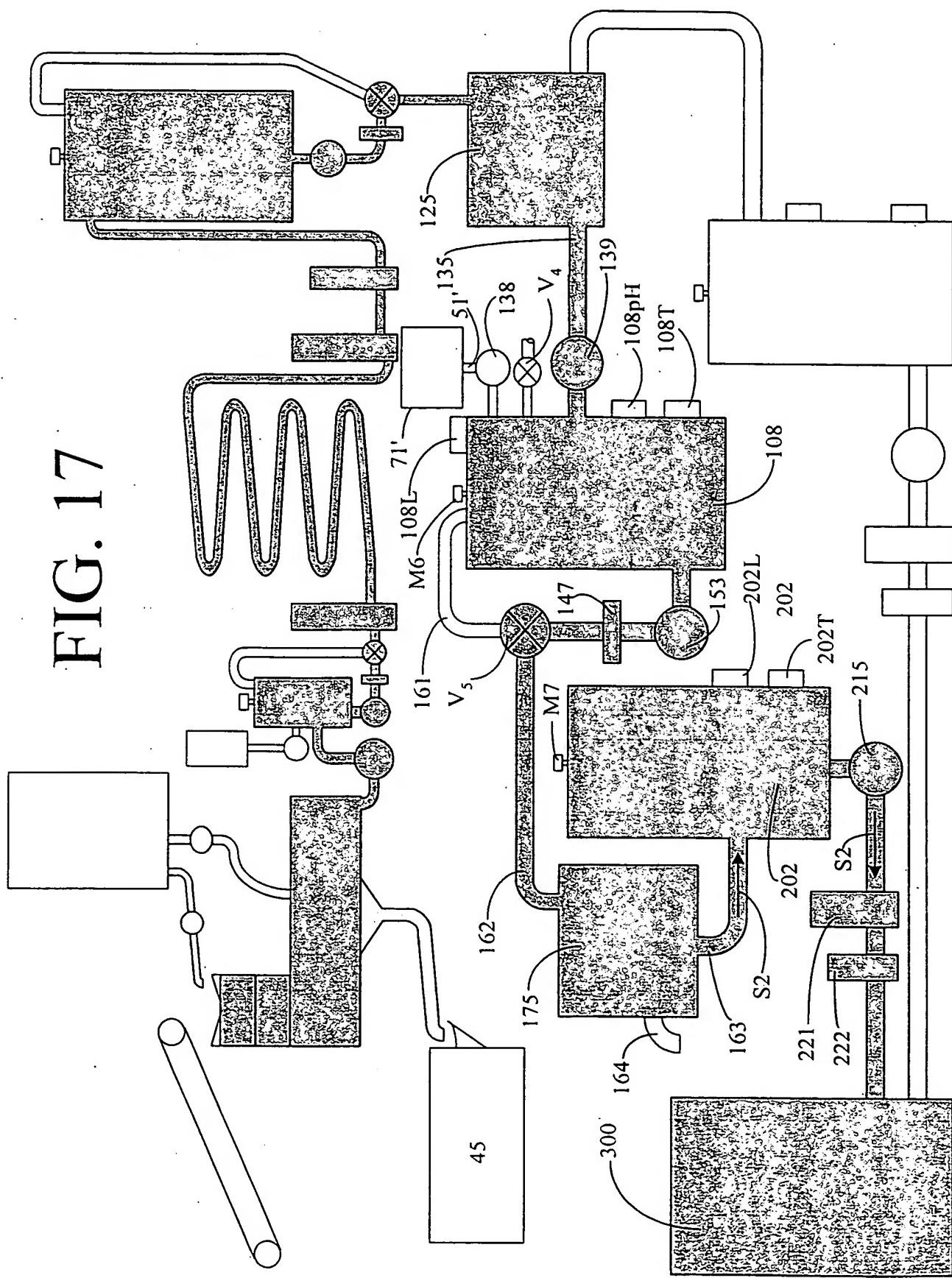


FIG. 18

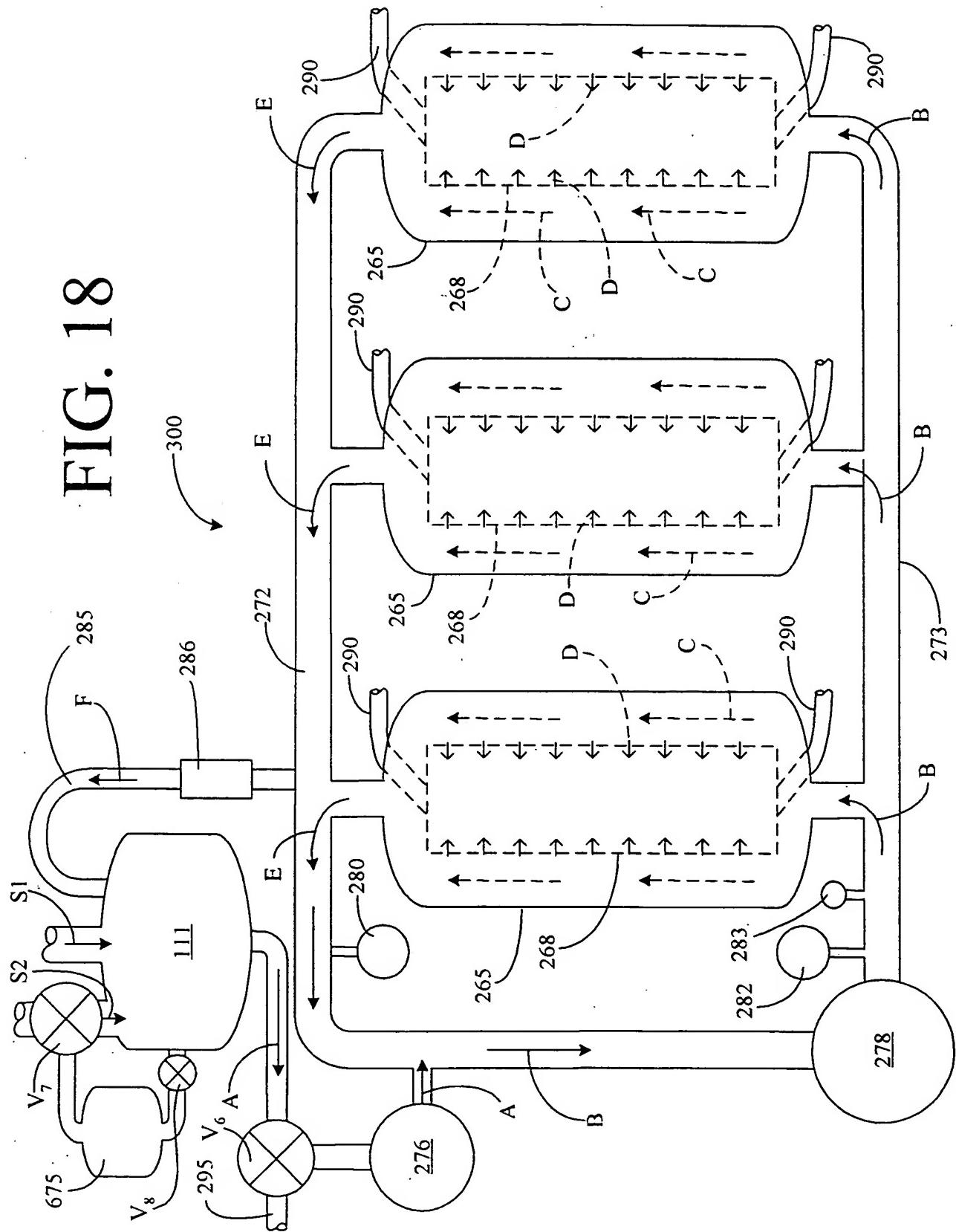


FIG. 19A

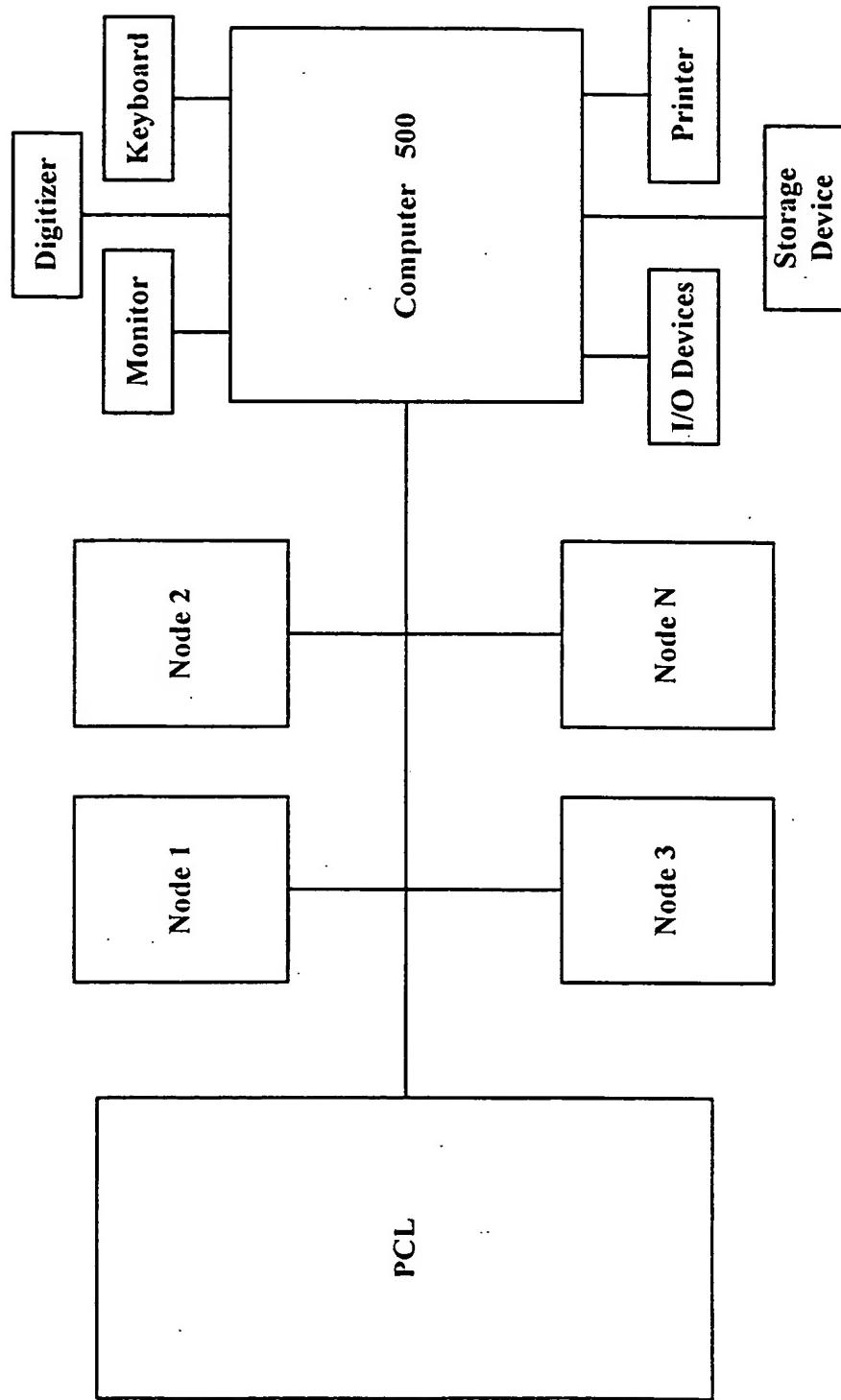


FIG. 19B

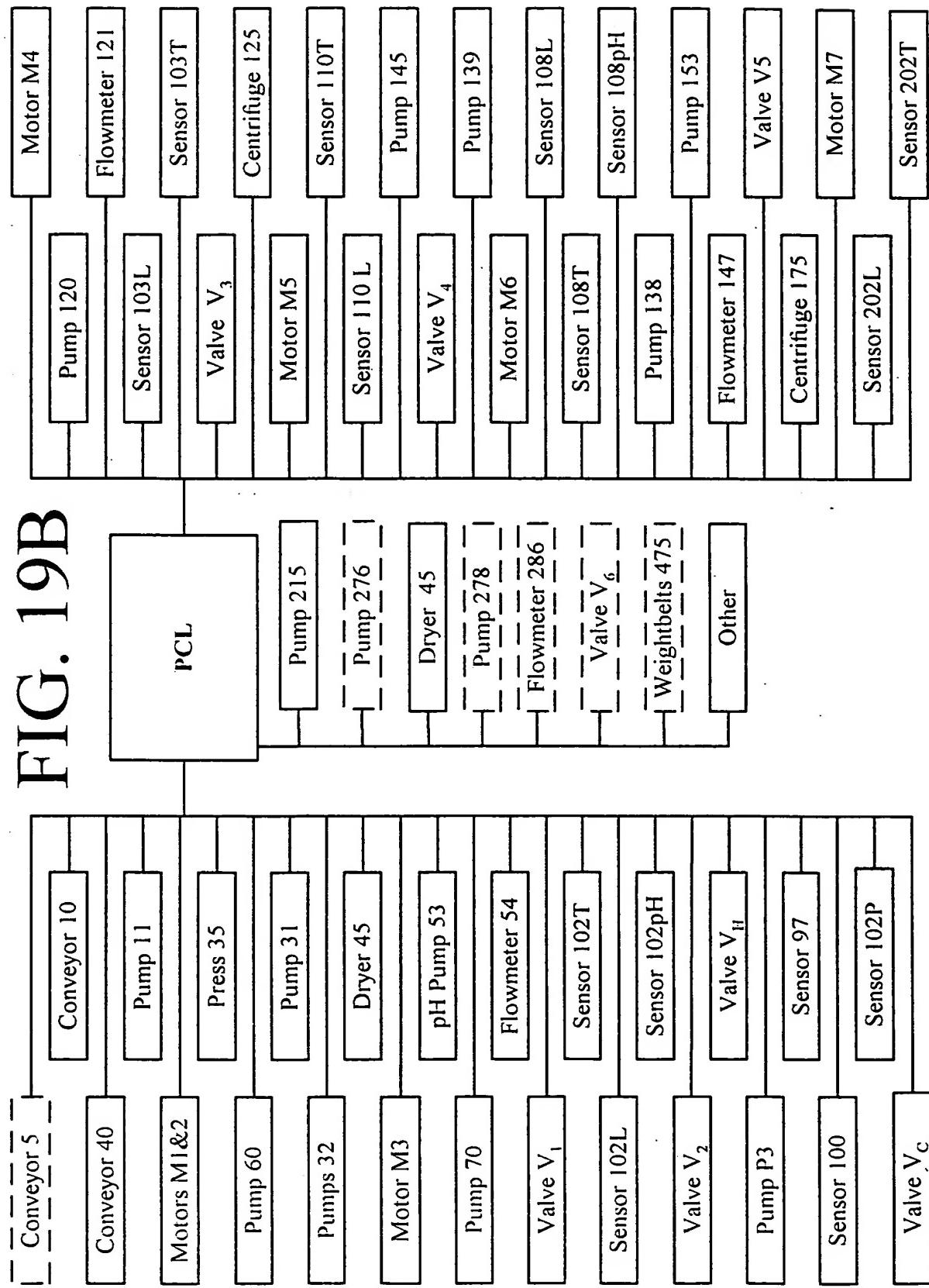


FIG. 20

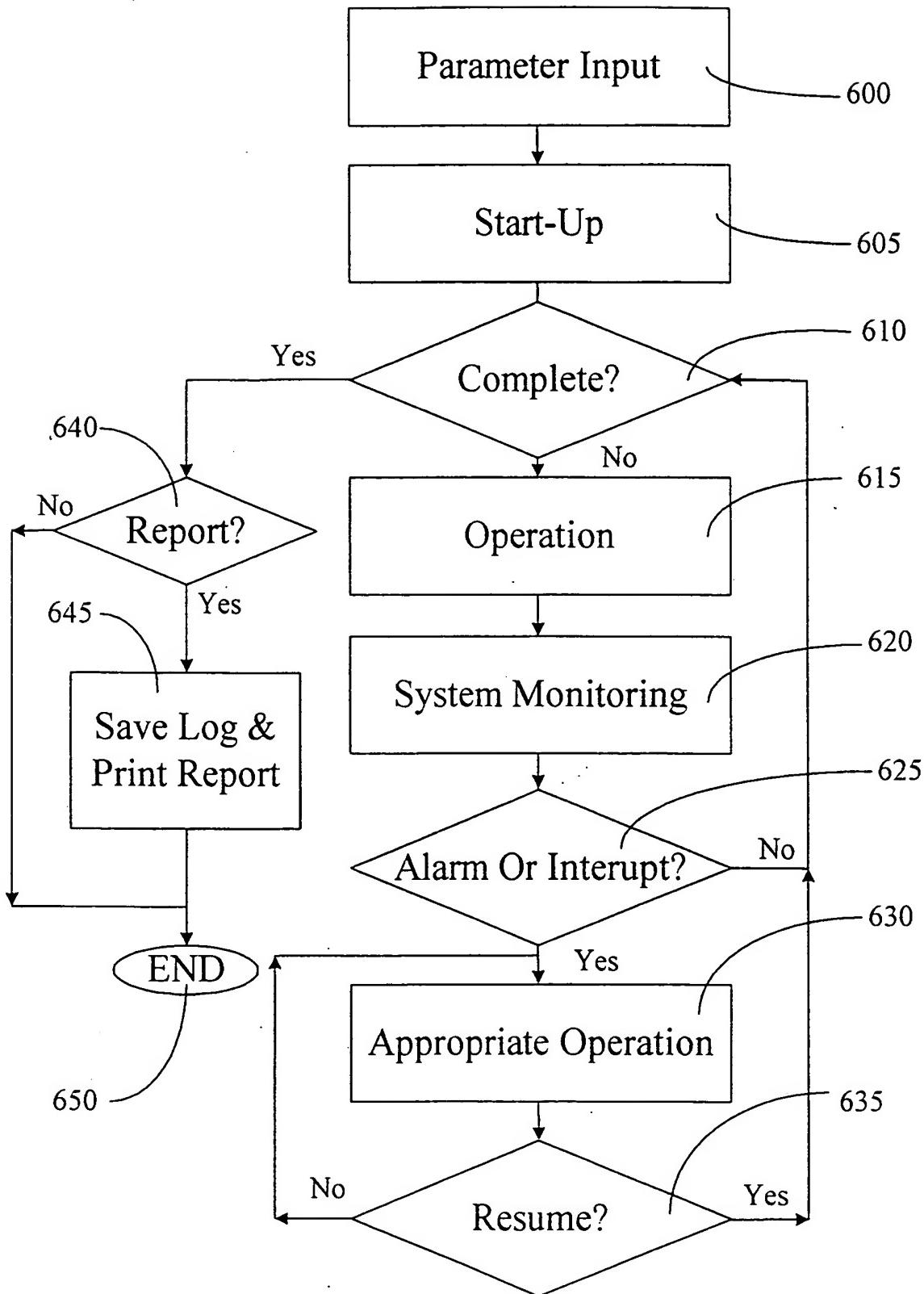


FIG. 21

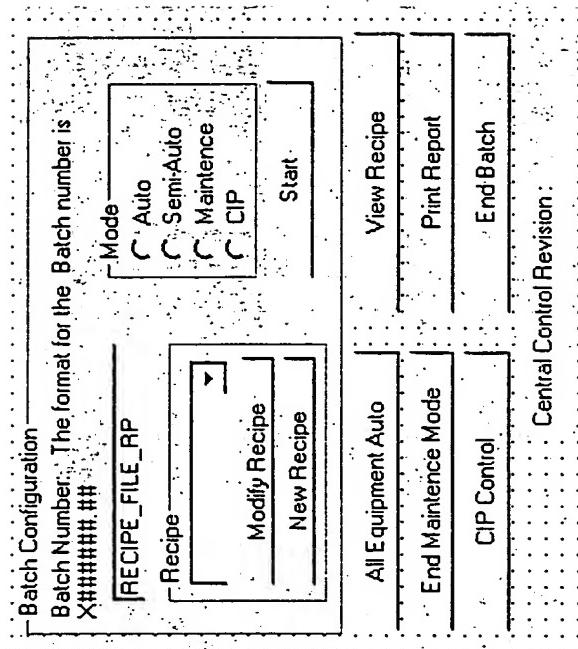


FIG. 22

Recipe

Heat Treatment | Centrifuge 1 | Centrifuge 2 | Ultrafiltration | UltraFiltration

Sol Prep | GJ Extract | pH Adjustment

Temp Setpoint for Hold Tube [Text1] 0 : 202 C

Max Hold Time [Text1] 0 : 4095 Min

Holding Tube Configuration [Hold Config A] ▶

Agitator 103 Speed Output [Text1] 0 : 100 %

Agitator 110 Speed Output [Text1] 0 : 100 %

Green Juice Flow to Centrifuge 1 [Text1] 0 : 303 lpm

Centrifuge 1 Shot Frequency [Text1] 0 : 1500 Sec

Recipe Type [S1] ▶

Water Flow To Disintegrator [Text1] 0 : 30 lpm

Save [Save As] | Delete [Delete] | Exit [Exit]

Water Flow To Press [Text1] 0 : 30 lpm

Agitator 101 Speed [Text1] 0 : 100 %

Ideal pH in Tank 108 [Text1] 0 : 1400 pH

Tank 101 Mix Time [Text1] 0 : 4095 Sec

Agitator 108 Speed Output [Text1] 0 : 100 %

Concentration of buffer [Text1] 0 : 1000 grams/liter

Agitator 202 Speed Output [Text1] 0 : 100 %

Grinder 1 Speed [Text1] 0 : 100 %

Centrifuge 2 Shot Frequency [Text1] 0 : 1500 Sec

Tank 108 Initial Make-Up Water [Text1] 0 : 4000 Liters

Tank 108 Fill Water % of Gal [Text1] 0 : 100 %

Ideal pH in Tank 102 [Text1] 0 : 1400 pH

Tank 108 Initial Make-Up Water [Text1] 0 : 4000 Liters

Agitator 102 Speed [Text1] 0 : 100 %

Green Juice Flow to Centrifuge 2 [Text1] 0 : 303 lpm

Pump 102 Flow Rate [Text1] 0

FIG. 23

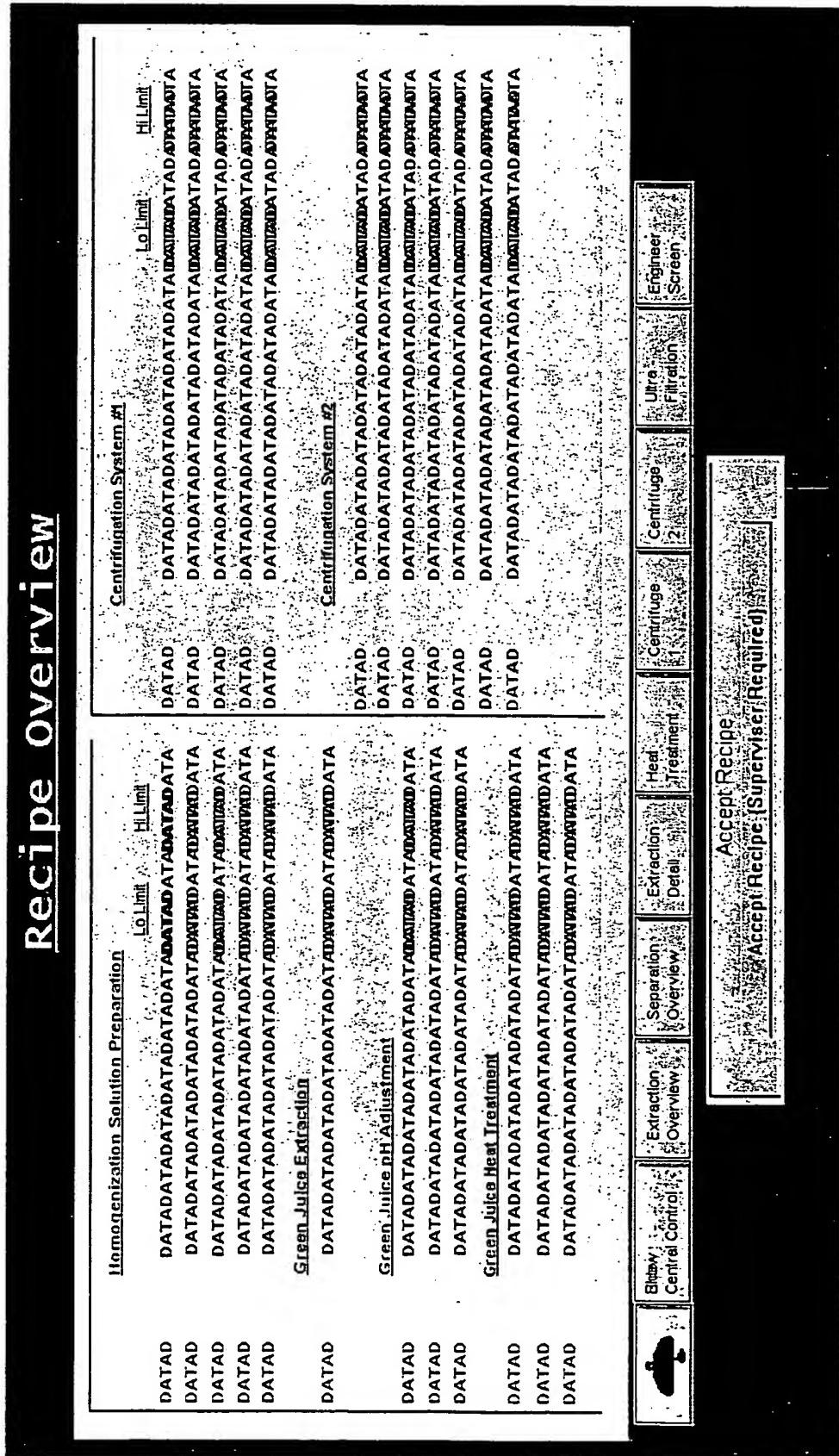


FIG. 24

Extraction Overview

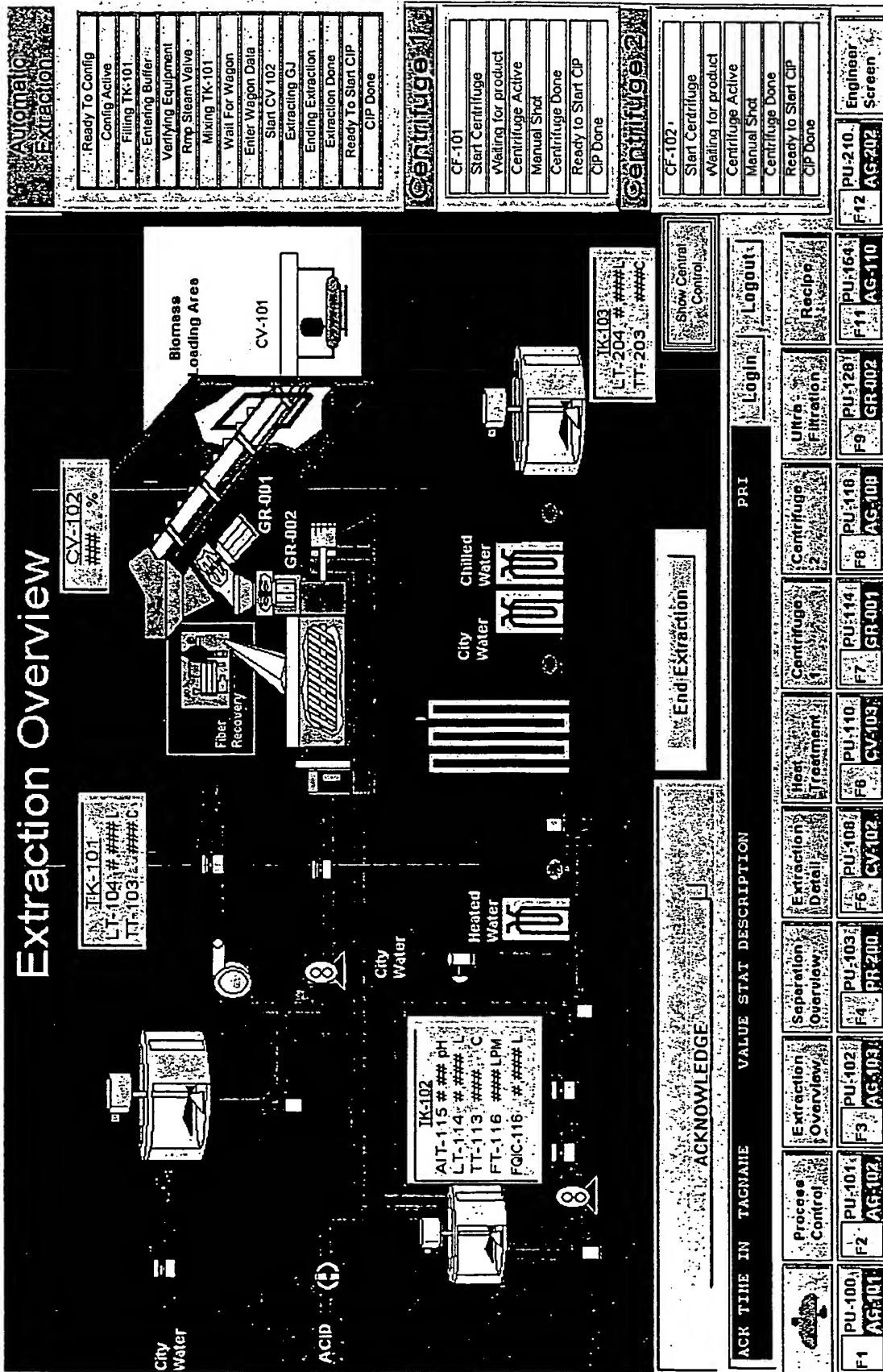


FIG. 25 Separation Overview

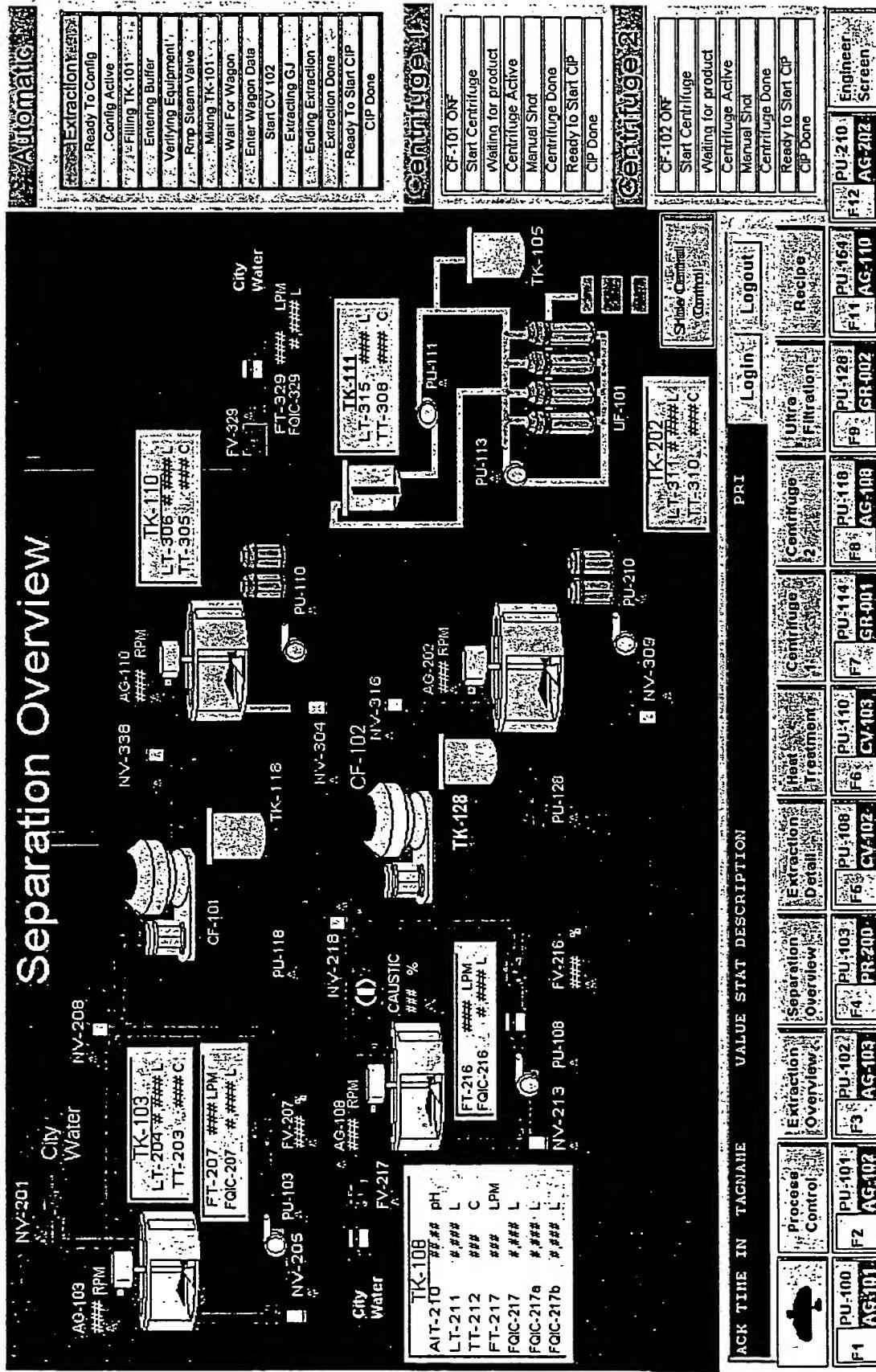


FIG. 26

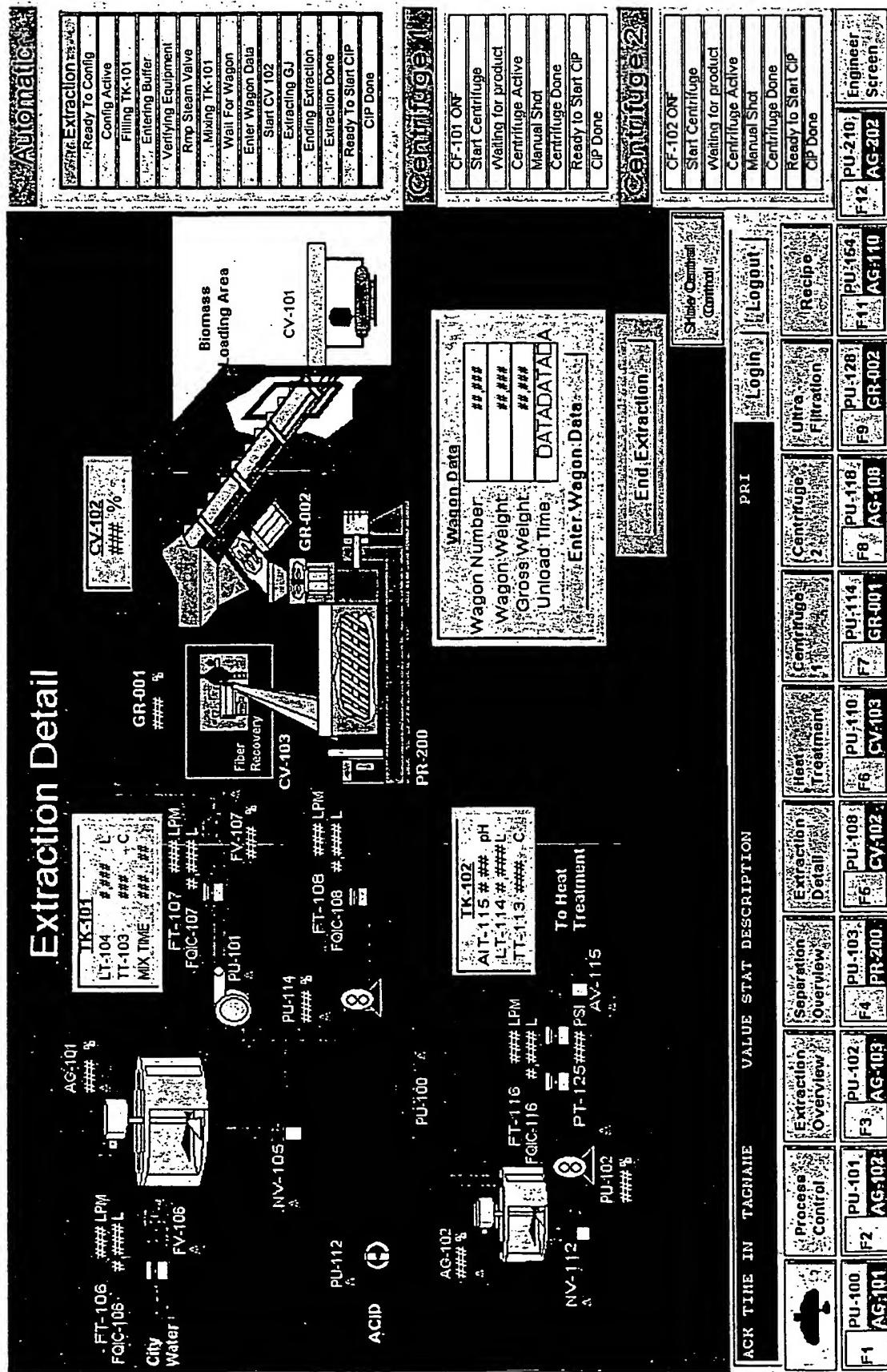


FIG. 27

Heat Treatment Detail

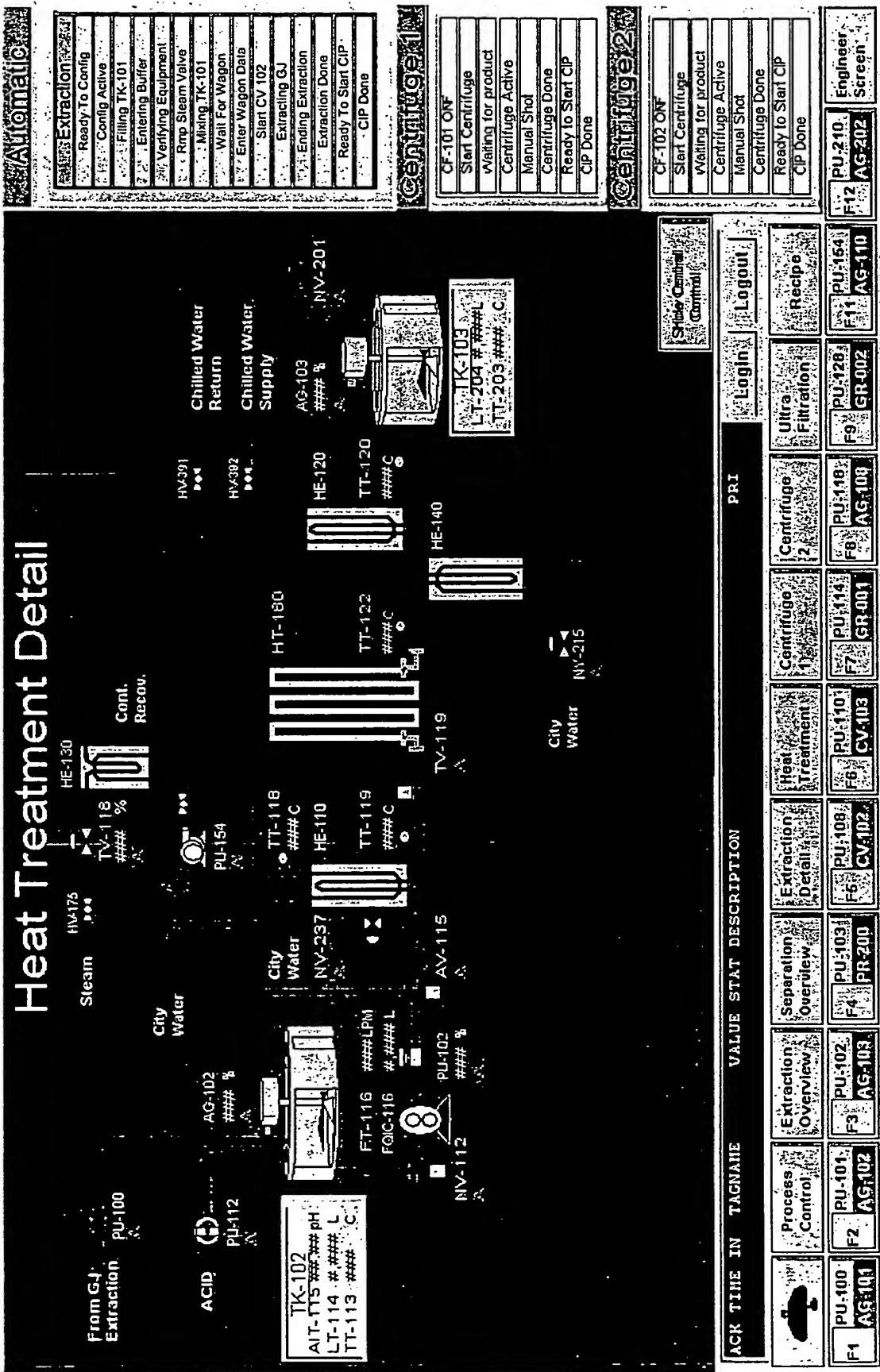


FIG. 28

Centrifuge 1

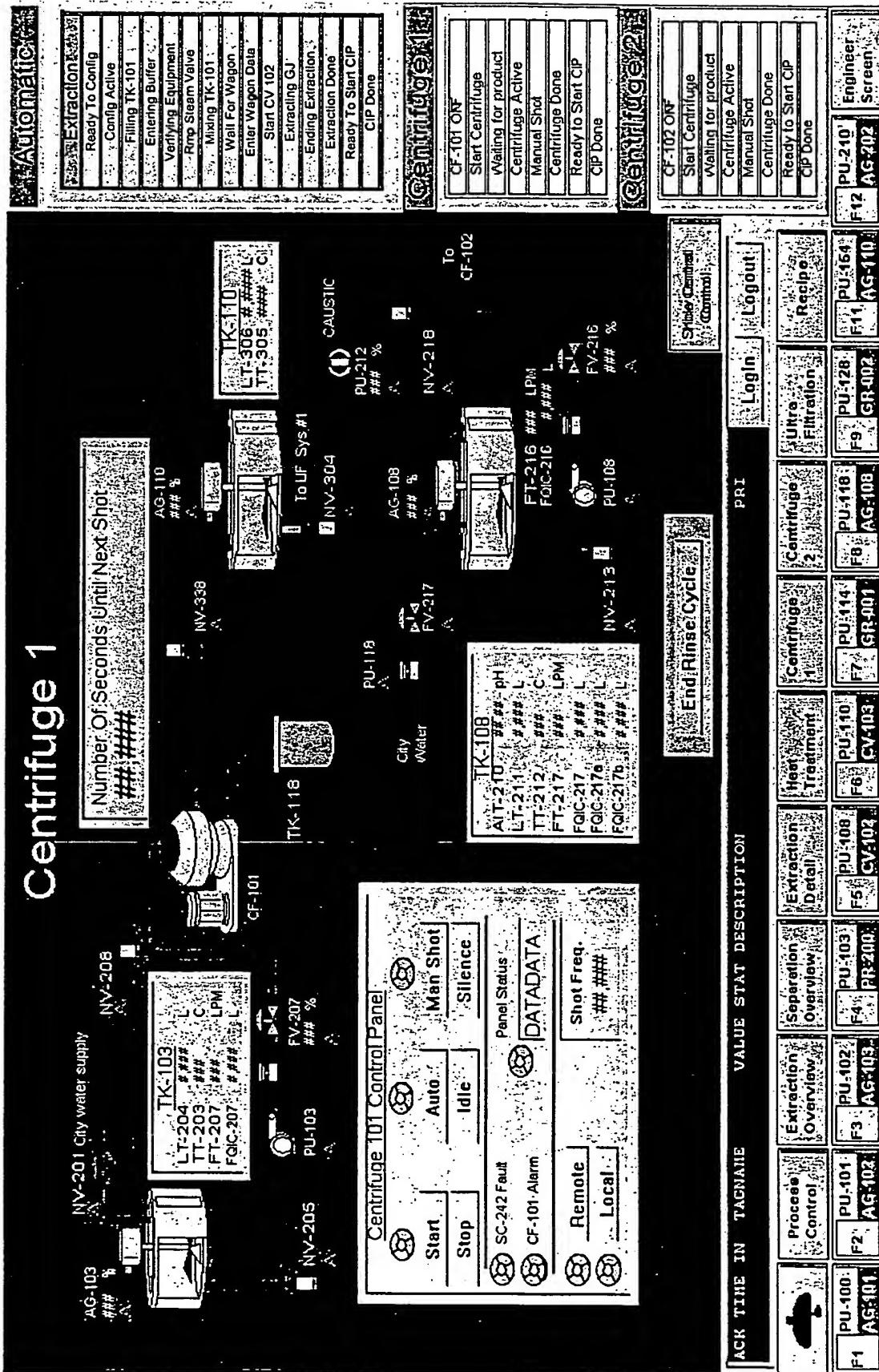


FIG. 29

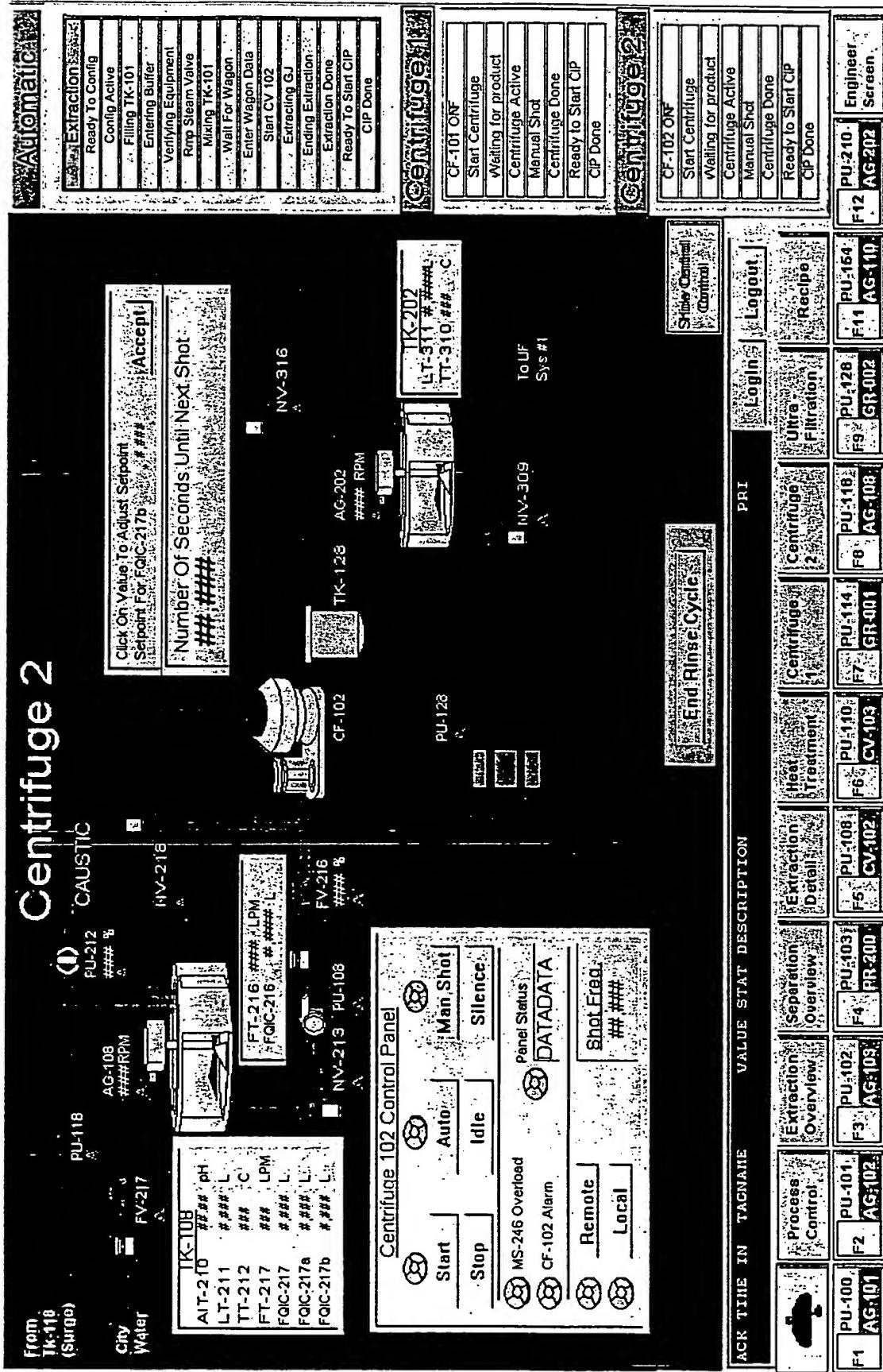


FIG. 30

Ultrafiltration System

